

Appetizers

- Jumbo Shrimp Cocktail \$14
Cocktail Sauce
- Clams Casino \$16
Bacon / Melted Mozzarella
- Horseradish Crusted Oysters \$16
Spicy Remoulade Drizzle
- Stuffed Mushroom Caps \$19
Jumbo Lump Crab Meat / Mornay Sauce
- Spanakopita \$10
Spinach / Feta / Crispy / Filo / Tomato Basil
- Panko Parmesan Crusted Zucchini Fries \$10
Spicy Sriracha Dipping Sauce

- Oysters Rockefeller \$18
Spinach / Hollandaise Sauce
- Crunchy Tuna Wontons \$16
Sesame Seared Sushi Grade Tuna / Asian Slaw /
Wasabi Drizzle / Sriracha Aioli
- Oysters On The Half Shell \$18
Half Dozen Chincoteague Oysters / Cocktail
Sauce
- Baked Crab Dip \$18
Toasted Baguette (Serves 2)
- Bacon Wrapped Sea Scallops \$17
Cheddar Grits / Barbeque Drizzle / Crispy Onions

Soups & Salads

- Soup Du Jour \$6
- Wedge Salad \$12
Crisp Iceberg / Applewood Bacon / Blue Cheese
Crumbles / Cherry Tomatoes / Crispy Onions
- Large Greek Salad \$10
Mixed Greens / Tomato / Cucumber / Green
Pepper / Red Onion / Kalamata Olives / Feta
Cheese
- Caesar Salad \$10
Parmesan Reggiano / Croutons / Anchovies

- Cream of Crab Soup \$10
Jumbo Lump Crab Meat
- French Onion Soup \$10
Melted Cheese / Croutons / Sweet Onions
- Large House Salad \$8
Mixed Greens / Tomato / Cucumber / Carrots
- Pear & Gorgonzola Salad \$12
Mixed Greens / Dried Mission Figs / Anjou Pears
Gorgonzola / Shallot Vinaigrette / Toasted
Pecans

Entrées (Choice of Two Sides)

- Nick's Famous Crab Cakes \$37
Jumbo Lump Crab Meat / Housemade Tartar
- Salmon Cakes \$26
Caper Dill / Lemon Butter
- Lobster Penne \$28
Prosciutto / Peas / Mascarpone Cream Sauce
- Pan Sautéed Rockfish \$29
Topped With Rock Shrimp & Lump Crab /
Champagne Sauce
- Roast Duck With Cranberry Sauce \$30
Half Roasted Duck / Wild Rice / House Made
Cranberry Sauce
- Atlantic Salmon "Oscar Style" \$29
Jumbo Lump Crab Meat / Asparagus /
Hollandaise
- Millionaire Burger \$19
1/2 lb. Wagyu Beef / Black Truffle Aioli /
Caramelized Onions / Toasted Brioche / One Side
- Veal and Crab du Chef \$29
Jumbo Lump Crab Meat / Toasted Almonds /
Lemon Butter
- Surf and Turf \$55
7 oz. Filet Mignon / 7 oz. Lobster Tail
- Certified Angus Porterhouse Steak \$45
20 oz / Sautéed Wild Mushrooms / Black Pepper
Bourbon Sauce

- Stuffed Gulf Jumbo Shrimp \$36
Three Shrimp / Jumbo Lump Crab Meat /
Imperial Sauce
- Stuffed Fillet of Flounder \$36
Jumbo Lump Crab Meat / Lemon Butter
- Crab Imperial \$37
Baked / Jumbo Lump Crab Meat / Imperial Sauce
- Pan Sautéed Tilapia \$27
Jumbo Lump Crab Meat / Toasted Pecans /
Apricots / Lemon Butter
- Sesame Crusted #1 Sushi Grade Ahi Tuna \$27
Wakame Seaweed Salad / Wasabi / Sriracha Aioli
/ Pickled Ginger / Soy Reduction
- Almond Crusted Chicken \$25
Honey Mustard Glaze
- Vegan Quinoa Bowl \$22
Roasted Seasonal Vegetables / Chickpeas /
Toasted Pepitas / Pesto Drizzle / Balsamic
Reduction
- Filet Mignon \$37
7 oz. / Housemade Steak Sauce
- Certified Angus N.Y. Strip Steak \$32
12 oz. / Housemade Steak Sauce

Sides (Choose Two)

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| House Salad | Greek Salad | Cole Slaw |
| Market Vegetable | Sweet Potato Fries | French Fries |
| Mediterranean Rice | Mashed Potatoes | Caesar Salad \$4 |
| Wedge Salad \$5 | Sautéed Mushrooms \$4 | Brussel Sprouts \$4
w/Balsamic Drizzle |
| Pear & Gorgonzola Salad \$5 | | |

Dessert Specials

- House Made Baklava \$10
- Warm Apple Tart \$10
Vanilla Ice Cream / Caramel Drizzle

All parties of 8 or more, 20% gratuity will be added
No Substitutions / Split Plate Charge \$10